

# SAKHRANI

MIZUNARA + KURI

## Sakhrani Penicillin

### INGREDIENTS

- 45ml Sakhrani Mizunara Edition  
20ml Fresh lemon juice  
20ml Honey-yuzu-ginger syrup  
10ml Sakhrani Kuri Edition — float

*Large clear ice cube*

*Garnish: candied ginger, wide lemon peel*

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### METHOD

- 1 Make the syrup: simmer equal parts honey and water with fresh ginger and yuzu juice for 5 minutes. Cool before using.
- 2 Shake Mizunara, lemon juice and syrup hard with ice for 15 seconds.
- 3 Strain into a rocks glass over a large clear ice cube.
- 4 Float the Kuri Edition gently over the back of a bar spoon — do not stir.
- 5 Garnish with candied ginger on a pick and a wide lemon peel.

*The Kuri float is the moment. Two expressions, one glass — the full range of Sakhrani in a single sip.*